Margaret this is the
Coffee cake recipe
I brought Christmas

1 Box Duncan Hines Supreme
yellow cake mix
1 small box instant vanilla
pudding mix.
3/4 c Wesson Oil (or other)
1 cup water - Beat well
4 eggs added one at a
time and beaten
1 tsp vanilla
1 tsp McCormick Buttery
flavored vanilla extract
1/2 tsp almond extract

— over —

Mix in a small bowl -
- 1/4 c sugar
- 2 tsp Cinnamon
- 1/2 cup chopped nuts

Butter Bundt pan well
Set oven at 350°
Pour 1/3 of the cake batter in pan — add 1/2 of cinnamon mixture — Another 1/3 of cake batter and rest of cinnamon mix Pour remainder of batter into pan Bake at 350° for 45 to 60 mins
Let cool in pan 5 minutes before turning out on plate
Cover with glaze while warm

1946-47

Chicken house

Lumber 65.00

Roofing

Windows } Estimate cost 135.00

+ door + nails

LABOR 200.00

Out door toilet 25

Shrubbery

200.00

Barn:

material 150.00

Labor 150.00

28 Peach trees 14 00

1 apple " 1 00

3 pecan 3.00 9.00

Berry Plants 17.25

ART & PLANTING 25.00

Bread & butter pickle

1 qt of cucumbers sliced thin
6 small onions.
Add a little salt &
let stand 1 hr.
Drain in colander
Add 1 cup of Vinegar
1 ½ cups sugar
1 teaspoon celery seed
1 " turmeric powder
½ " cinnamon
2 sweet peppers
boil 20 minutes
and Seal.

Ice box rolls

Scald 1 qt milk
add 1 scant cup sugar
" 1 cup lard
Let milk cool to luke warm
add 1 yeast cake
Enough flour to make
batter thick
Let rise 2 hrs.
add enough flour to soft dough
" 1 Teaspoon soda
" 1 " baking powder
" 1 " salt
put in ice box & use
as needed.

Ice Box All bran rolls

3/4 cup sugar
1 " All bran
1 " Lard
1 " Hot water
1 table spoon salt
2 eggs
2 Yeast cakes dissolved in 1 cup luke warm water
6-8 cups flour
Let rise about 2 hrs
Put lard sugar bran & water in a large mixing bowl add the cup hot water to this. Let stand until luke warm then add the beaten eggs & yeast

Ginger Bread

½ cup sugar
½ " shortening
2 eggs
1 cup sorgum
2 Teasespoon soda
2 " " ginger
½ " " salt
2½ cups flour
1 " boiling water
aded to mixture with
soda disolved in it fast.
Cream sugar & shortning
add beaten eggs & sorgum
add salt & ginger. Bake
in slow oven,

Divinity Canday

3 cups Sugar
1 Cup Karo (Red Label)
1/2 " Cup Water
2 eggs white beaten stiff
1/4 Teasespoon salt
3/4 cups chopped nuts
1 teasespoon Vanilla
combine sugar, Karo salt with water. Boil to 265 degrees (Hard boil) Beat egg whites stiff and gradually beat in boiling syrup. whip until it begins to stiffen. add Vanilla & nuts. Pour into pan oiled with mazola or butter. chopped cherries may be added.
Be sure to boil syrup til forms hard ball when in cold water.
(good)

Ice cream by
Mrs Siman.

2 eggs seperated
add to yolks 4 table spoon
white sugar & 4 " "
White Karo beat well
& add 1 1/2 cups of top milk or cream
beat eggs whites stiff
& add 2 table spoon
sugar & Vanilla.
mix with yolks & freeze
hard then put in
mixer & whip & freeze
again. Delicious.

Artichoke relish.

1 gal Artichokes
4 large Onions
3 pts Vinegar.
2 1/2 cup sugar
4 table spoon Salt
1 " " Tummic.
2 " " mus seed
2 " " celery "
1/4 tease " cayenne pepp.
Grind artichokes & onions and mix all togather and boil 30 min seal while hot.

Date Nut Balls.

1-(8 oz) ~~of~~ pkg of chopped dates
3/4 cups sugar
1 stick oleo
1 cup chopped pecans or walnuts
2 1/2 cups rice-Mix crispies. Roll in powdered sugar or coconut. cook dates sugar + oleo. stir well add nuts + pour over rice crispies make out in balls and roll.

Spice Cake

1/2 cup butter
1 " sugar
1 " butter milk
2 1/2 " sifted flour
1 tease spoon soda
1/2 " " cloves
1/2 " " cinnamon
1/2 " " allspice
1 cup raisins
1 " nuts
1 tease spoon vanilla
1 egg

Italian Spaghetty Sauce

1 Clove garlic cooked in
4 table spoons olive oil
until golden color (easy to burn)
1 Can tomato paste
cook in oil + garlic for 5 min
1 large Can tomatoes - salt +
pepper + oregano - fill
tomato paste Can twice
with water + cook slow 3
hours on low heat.
Put meat balls in sauce
1 hour before sauce is
done. If italian sausage
is used Cook 2 hours
before sauce is done on
slow heat.

Chess Pies (2)

4 egg yolks
2 cups sugar
½ " Butter
1 table spon flour
1 " " meal
1 cup milk or cream
vanilla
beat egg whites until stiff add 6 table spoon of sugar for icing

Sour Kraut.

Shred Cabbage & pack in jars add 3 teaspoon salt to one quart. Fill jars to 1 inch of top & seal.

Karo pecan

3 eggs (fair)
1 1/4 cup sugar
1/2 cup light corn syr
1/4 cup oleo
1 cup pecans
1 tea flavo
cook sugar
corn syrup oleo
bring to boil
on high heat
add to beaten
eggs & stir
cool to luke
warm

Egg Custard (2 pies)

8 eggs
1 cup Sugar
½ cup butter
3 " milk.
2 table spoons flour
1 teaspoon flavoring

Karo Pecan Pie.

6 eggs
1 cup sugar
2 " Karo
½ " butter
2 " pecans
flavoring

Excellent

Frosting for $100 - Cake

1 lb of powdered sugar Sifted
1/2 lb. Butter, 2 Sqs choc
1 egg beaten
1 teaspoon Va
1 " " Lemon Juice
1 cup nuts.

Beat egg, add powdered sug
melt butter with Choc.
add lemon juice & Va
mix with Sugar mixture
add nuts nuts & Spread
on cool cake

Orange Raisin cup Cakes

1 cup raisins ground
1 Orange peel
1 " Juice
2 whole eggs
2 cups flour
1 " Sugar
1/2 " butter
1/2 " sour milk (butter)
1/2 teaspoon Soda
1 table Spoon Baking P.
Pour over cake when hot
1 cup orange Juice &
1 " brown Sugar
Better baked 24 hrs
before Serving.

Barbecue Sauce

1-6 oz can tomato sauce
2/3 cup water
1/4 cup cider vinegar
1/3 cup old fashion molasses
1/2 cup finely chopped onions
1 tbs worchestershire sauce
2 tsp salt
1 tsp mustard
3/4 tsp chili powder
mix all ingredients.
pour over meat patties in
skillet & cook slowly
(meat patties)
1 lb ground beef
1 cup finely crushed corn flakes
1 tsp salt
1/8 tsp black pepper
2 tbs milk
2 tbs minced onions
mix all ingredients
make 8 patties brown on both sides
quickly in hot fat - pour sauce
over them - cook slowly until sauce thickens
10 Min

Hush Puppies,

2 cups corn meal
1 table spoon flour or more
½ teaspoon Soda
1 " " baking Powder
1 cup buttermilk
1 teaspoon salt
1 whole egg
3 table spoon grated onion, cook in patties,

Cucumber pickle

8 cups Sugar
1 table spoon celery seed
1/4 cup mixed spices
few sticks Cinnamon
2 qts Vinegar
2 gal cucumbers
1 1/2 cups salt in 1 gal hot water & pour over Cu. Let stand 1 week. Pour off the brine, rinse & cover with boiling wa. Let stand 24 hrs. Drain & cover with boiling water to which Alum the size of a small egg has been aded & let stand 24 hrs. Drain & cut Cu. in small pieces. Heat Vinegar Sugar & spice & pour over Cu. Let Stand (over)

2 days, drain & pack
in jars. Reheat vin
pour over cu & seal.
(Very good)

Pecan Crescents (Alma)

1/2 lb butter
2 cups flour
4 Table spoon powdered sugar
1 cup nuts
2 Tsp vanilla
cream butter add sugar
& flour nuts & vanilla
Knead & form into
crescents. Bake on
ungreased tins
about 10 min. when
cold roll in powdered
sugar

Plain flour biscuit

3 cups flour
5 teaspoon baking powder
1 teaspoon salt
6 table shortening
mix with sweet milk.
bake at 475°
for 12 minutes

Self rising biscuits

2 cup flour
3/4 cup milk (sweet milk)
3 or 4 table spoons
shortning
bake at 450° 12 min.

Miss Susie Green's
Eggplant Casserole Recipe
1 Large egg plant
1 cup grated cheese
3 eggs beaten light
1 small onion
8 crackers
3 table spoon butter
salt & pepper to taste
cook egg plant & onion
togather untile tender
bake about 30 min
in moderate oven

Fluffy White frosting

Combine 2 egg whites
3/4 cups sugar
1/3 cup light corn syrup
2 tbs water
1/4 tsp cream of tarter
1/4 tsp salt in top double boiler

Cook over rapidly boiling water beating with rotary beater or electrick until mixture stands in peaks add 1 tsp vanilla Continue beating until thick enough to spread.

Strawberry Preserves

5 cups of Berries
Scald 5 min.
Drain off. add 2 cups
of Sugar & bring to
a boil. add 2 more
cups sugar & boil
10 minutes. Let cool
& then put in jars
and seal

Good.

10 min boiling water bath

Speedy choc frosting

melt 2 squares (2 oz) choc
scald 1/3 cup milk or cream
with 3 tbs butter
remove from heat add 3
cups sifted confections
sugar sifted all at once
1/8 tsp salt + 1 tsp vanilla
Beat well - add melted choc
and beat until thick
enough to spread.
Thin with few drops
cream if needed

Boiled Dressing

1 egg well beaten
1 1/2 cups sugar
2 Tablespoon flour
1/2 cup vinegar
1/2 " water
salt & pepper
cook until thicken

Sugar Cookies

2/3 cup shortening
3/4 " sugar
1 egg
1/2 teaspoon vanilla
1/2 " " grated orange peel
2 1/3 cups enriched flour
1 1/2 teaspoon baking pow-
1/4 " salt
4 " milk

cream shortening and sugar add egg & beat until light & fluffy add va & orang peel sift togather flour baking powder & salt add to mixture alternately with milk. Divide in half & chill 1 hr. cut out & bake in a well greased pan bake about 10 min 375°

Prunella Cake

1/2 cup shortening
1 cup sugar
2 eggs
2/3 cup sour milk
1 1/3 " flour
2/3 cups stewed prunes
1/2 teaspoonful each of
Soda cinnamin
nutmeg, allspice
baking powder - Vanilla
Blend in shortening with
sugar and eggs. add chopped
prunes. stir in milk
add sifted dry ingredent
use raisins, nuts &
any other fruits.
Bake in loaf pan

Meat & Rice Cas

1 Cup rice
1/2 " bell pepper
1/2 cup onion
3/4 lb ground beef
2 slices bacon
2 small cans tomato sauce
3/4 cups water
1 cup niblet corn
Cook 1 hr. or until done
use plenty moisture
put bacon strips on top

Ranger Cookies

1/2 cup shortning
1/2 " white sugar
1/2 " brown Sugar
1 egg
1/2 teaspoonful vanilla
1/2 " " Soda
1/2 " " baking powder
pinch salt.
1 cup flour
1 " oats
1 " rice crispies
1/2 " coconut or pecans
mix in order given
roll in balls or drop by
Teaspoon and press
down with fork on
baking sheet.

Prune Bread

soak prunes in water 1 hr
1 Cup pitted prunes in pan
with 1 Cup ~~water~~ sugar
1 stick oleo
1 Cup prune juice boil 5
minutes — Let cool
add 2 Cups plain flour
1 egg
1 teaspoon soda
1 " " salt
1 " " Cinnamon
1/2 " " Nut Meg
1/2 " " Cloves
325
mix & bake at 350°
until done
Don't over bake

Henderson)

Fruit Cake (by Miss

1 lb of butter
1 " " sugar
12 eggs well beaten
1/2 pt of grape Jelly (beaten)
1/2 " " " Juice
1/2 lb flour
5 " seeded raisins
1 1/2 " citron (shreded)
1 " cherries (halved)
1 " pineapple (cubed)
1 " shelled almonds (blanched)
1 " " pecans
1/2 tablespoon allspice
1 " cloves (scant)
cinnamin & nutmeg
bake in loaf pan

Ice Slaw

1 head cabbage
1 bell pepper
1 Onion
3 stems celery
1 lb ~~cat~~ suggar (2 cups)
1 teaspoon salt
shred & mix & pack
in Jars. Cover with
Vinegar use half water
& half Vinegar
Cover Contents & place
in refrigator
(drain off water ~~after~~
after it has been
mixed)

Crescent

2 Cookies

2 sticks soft oleo
3 teaspoon powered sugar
1 " " vanilla
1/2 " " salt
2 cups sifted flour
1 " chopped nuts
work in to a stiff dough
bake at 375° let cool
& roll in powered sugar
roll dough & shape in
crescents

Stuffed Green peppers

6 medium green peppers
1 lb. lean ground beef
1/4 cup light cream
2 table sp catsup
1 1/2 tea spoons Salt
1/8 tea sp pepper
1/2 cup barbacue sause

Chocolate Cake from Chef ? Hilda's Astor Hotel
$100 - Cake

1/2 cup butter
2 " Sugar
4 Sq Chocolate
2 Eggs beaten seperately.
1 1/2 cups sweet milk
1/2 teaspoon salt
2 cups cake flour
2 teaspoon baking Powder
1 cup chopped nuts.
1 teaspoon vanilla

Cream butter & add Sugar cream until fluffy. add beaten egg yolks and vanilla, melted choc sift flour Baking P & salt 3 times. add alternately with milk. fold in nuts & stiffly beaten egg Whites Pour into 2 - 9 in pans. bake 35 min at 350 or 375°

3 bean Salad

1 Can green beans
1 Can wax beans
1 Can red Kidney beans
1 Can Lima beans if prefered
Celery onions stuffed olives or plain olives + permentos.
Drain beans well + mix in large bowl. dressing
3/4 cups Sugar
3/4 Cups Vinegar
1/2 Cup oil. Heat these 3 ingredents until sugar is melted. add Celery green pepper olives onions + permento to suit taste.
Pour liquid over beans + let stand 24 hrs serve cold. Keep covered in refrigator

Southern Spoon Bread

3 cups milk
1 1/4 cups Corn meal
3 eggs
2 table spoon butter
1 3/4 tease spoon baking Pow
1 tease spoon salt

Stir meal into boiling milk. Cook until very thick. Stir constantly Remove from fire and cool add well beaten eggs Salt, baking powder and melted butter. Beat with electric mixer 15 minutes. Use well greased casserole and bake 30 min 375°
use white Corn Meal
This is spoon bread for which Boone Tavern is noted.

good

Strawberry pie

1½ cups sugar
3 level table spoon corn starch.
mix sugar & corn starch and sprinkle salt
stir in 1½ cups water
boil until clear.
remove from fire
add 1 pkg S T Jello
let it thicken in refrigator add 1 qt strawberries washed
makes 2 pies
Top with cool whip

Blue berry cup Cakes

1 1/2 cups flour
1 1/2 tease spoon baking pow
1/2 cup butter
1 cup sugar
1/2 cup milk
2 unbeaten eggs
1 tsp lemon extract
1 cup drained canned blue berries

Cream butter and sugar until fluffy. add eggs one at a time and beat well. add flour, baking powder sifted 3 times alternately with milk and flavoring beginning with flour mixture beat well. Fold in Blue berries Fill cup Cake pans 2/3 full. bake 20 min 375°

maple pecan frosting

1/3 cup maple syrup
3 tbs spoon butter
2 3/4 cups confectionates
1/8 tsp salt
1 cup chopped pecans
1 table spoon cream

cook syrup 3 min. cool
cream butter & add sifed sugar
gradually alternately
with syrup beat well
add cream and salt
whip well and spread on
top with pecans

Makes 1 Doz.

Pop overs

2 egg
1 cup milk
1 cup all purpose flour
1 TB melted butter
1/4 tsp. salt
pour ingredients
in blender or electric
bowl & mix 15 seconds
at high speed.
Fill muffin pans 1/2 full
bake 20 min turn 450°
oven down to 350°
and bake 20 min
longer

Banana Bread

3 or 4 ripe bananas
1 Cup Sugar
1 Egg
1½ cup flour plain
¼ cup melted butter
1 tsp Soda
1 tsp Salt 2½
bake in 8½ X 4½ X loaf
pan 1 hr in pre
heated oven 325°

Plastic Cu pickle

7 lbs Cucumbers
1 qt lime
2 qts white vinegar
5 lbs Sugar
10 cts alum
1/4 pkg allspice
soak in lime water
12 hrs. Drain and
wash in cold water
Soak in strong salt
water 4 hrs.
Soak in clear water 2 hrs
and drain. Bring to a
boil in alum water
wash in hot water.
Boil 30 minutes in
Sugar & vinegar & let
it stand over night
Drain off syrup & reheat &
pour over pickle & seal

Never Fail Choc Pie (8)

3 egg yolks
1 Cup sugar
3 table spoon Corn starch
3 heaping table spoon Cocoa
(or 2 squares baking choc)
Dash salt
1 Cup boiling water
1-9 inch baked pie crust
3 egg whites - (2 tbs also to sugar mix)
3 table spoon sugar T

Beat egg yolks until lemon colored - Mix sugar Corn starch & cocoa - add egg yolks and salt to sugar mixture - Slowly blend 1 Cup boiling water cook, stirring or use double boiler until mixture is thick. Cool. Pour into pie crust. Beat egg whites until add sugar & beat well bake 15 or 20 min until crust is brown at 350

Strawberry Pie

1½ cups Sugar
3 level tablesps corn starch
mix sugar + Corn starch
and sprinkle salt
stir in 1½ cups water
boil until clear
remove from heat
add 1 pkg. strawberry jello
Let it thicken in refriger-
add 1 qt washed strawberry
Top with whipped cream
or cool whip. (2 pies)

Chocolate Pie

2 squares baking choc
2 table spoon butter
1/3 cup plain flour
1 cup sugar
1/4 tea spoon salt
2 1/2 cups milk scalded
3 eggs seperated -
3/4 teaspoon vanilla
1 baked 8 in pie shell

melt choc & butter in double boiler
mix flour sugar & salt and stir into choc - add milk slowly and stir until thickened
Beat egg yolks well - add to choc mixture slowly & cook 2 min stir well - cool to warm temp - stir in va & pour into pie shell
Beat eggs whites until they stand in peaks - add 1/4 cream of tartar & 1/4 tea spoon salt, beat in 4 table spoon sugar, place in pie shell and bake at 350° - 15 min

Cherry Cake

1 lb pecans
1 lb chopped dates
4 slices candied pine apple
Cut to 1/2 in wedges
1 lb candied cherries dredged
in 1 cup flour
1/2 Cup melted butter
1 cup sugar
1 teaspoon baking powder
4 eggs slightly beaten
Bake at 250° for 1 hr + 15 min

Grape Or berry wine

wash + prepare fruit
Put in pan + crush
Then put in glass or
stone Jar + let ferment
2 or 3 days - Dont let it sour
if weather is very hot
squeeze out the Juice +
strain through thin cloth
To 1 gal Juice add 3 lbs
sugar. Keep Jars full to top
so foam will run over
top of Jar - after it has stop
ped foaming bottle + seal

Cottage Cheese Veg salad

2 pkgs lemon gel
1½ Cups boiling water
½ cup green pepper ground
1 medium onion "
4 Carrots "
1 pkg cottage cheese
1 cup Coffee cream or milk
1 cup salad dressing
1 teaspoon salt
dissolve gel in boiling wa
Cool add ingredints & chill

Lime Gel Salad

1 pkg lime gel
1/2 cup boiling water
1 lb cottage cheese
1/2 cup evaperated milk
1/2 cup mayonaise
1 teaspoon grated onion
2 Tablespoons grated carrots
3 tbsp cucumbers chopped
Dissolve gel in boiling water
cool until mixture starts to set
add remaining ingredients
and refrigerate

from Ky State Park
at.

(6 to 8)

Lime Pear salad

1 large cream cheese
1 small lime gelatin
1 ½ cups pear juice
1 cup pears drained
½ pt whipped cream
2 table spoons cream (opt)
Dissolve gel in boiling pear juice
mash cream cheese with cream
add to gel + let cool - mash ½ pears
and dice other ½
add pears + wip cream
refrigerate several hrs

Lemon Gel Salad

1 pkg lemon gel
½ pt whipped cream
1 small pkg cream cheese
1 no 1 can crushed pine appl
1 stalk celery chopped
½ cup nuts chopped
Prepare gel by directions
Chill until lightly set
Combine ingredients and
add to gel + chill until
firm (6 servings)

Kentucky Salad

1 pkg lime Jello
1 cup hot water
1 TBS grated onion
2 TBS grated carrots
3 TBS green pepper
1 small cucumber
1 lb cottage cheese (served)
½ cup whipped cream
½ cup mayonaise
mix well + chill

---

2 pkg strawberry gel
1 pkg dream whip
1 can fruit cocktail drained
½ cup nuts
Prepare gel + let congeal then
beat firm gel 1 min
Prepare dream whip by directio
Fold in fruit coctail
dream whip + nuts into
beaten gel Refrigate - garnish
with nut halves

(6-5)

Congealed Fruit Salad

1 pkg Rasberry gel
1 Cup hot water
1 pkg Cream cheese
1 Can fruit Coctail undrained
½ Cup nuts chopped

Dissolve cream cheese in hot water stir in cream cheese mix until dissolved add fruit Cocktail & nuts
Chill until firm.

Macaroni Salad (6)

6 oz shell macaroni
1/3 cup mayonaise
1 Teaspoon War Chestire sauce
1 " " prepared mustard
Dash salt + pepper
1/2 Cup chopped Celery
2 TBS minced onion
1/4 cup Chopped sweet pickle
1 Cup craked ham
Cook mac in salt water
Drain add mayanase salt + Pepper
Warchistrashire sause and
mustard to hot mac - mix well
add Celery onion sweet pickle
and ham. Serve Warm or Cold

Strawberry Salad (6 to 8)

1 pkg Strawberry gel
1 Cup hot water
1 pkg frozen strawberries unthawed
1 small pkg Cream Cheese
1 Cup Whipped Cream
dissolve gel in hot water
Seperate St berries
Soften cheese with small amt of St berry Juice add St berries to gel. When mixture begins thicken quickly add soften Cream cheese and fold in whipped Cream. Refrigerate

Yellow Cake

2 cups plain flour
1 1/4 cups sugar
1/2 cup soft shortning
3/4 cup milk
2 eggs
2 tbs baking powder
1 tsp salt
1 tsp vanilla

mix sugar + shorting well
sift flour salt + Baking P together
add milk + flour alternately
add whole eggs to sugar +
shorting + beat well
add vanilla
Bake in tube pan 30 to 40 mins
or until cake is done at
375°

Macaroni Salad (6)

1-4 oz pkg elbow mac
1 large green pepper chopped
4 small carrots grated
1 small can pimento chop.
3 stalks celery cut fine
1/2 tsp salt - mayonnaise
2 hard boiled egg yolks
1/4 cup shrimp ham or lunch meat
1/4 cup string beans peas or butter beans (opt.) optional
1/4 cup cheese diced (opt)

Cook mac 15 min drain & cool
add all ingredients except
mayonnaise & egg yolk add these
the last.

Green Tomato Pickle

10 lbs green tomatoes sliced
2 Cups lime - add enough
water to cover tomatoes - Let
stand 24 hrs - Drain & wash
3 times. Soak in ice water
3 hrs - drain - make a syrup
of 14 Cups sugar - 4 qts vinegar
1½ tea spoon whole cloves
1½ " " of " allspice
2 " " " white mustard seed
2 " " " powered ginger
1½ " " " Celery seed
4 sticks Cinnamon. Let come
to a boil & pour over tomatoes
Let stand 12 hrs in syrup
boil 1 hr & pack in Steril
ized Jars. Tie spices in
thin bag. best to use small
Green tomatoes

+G

Chille Sauce from Better Homes

1 peck (12 or 14 lbs) tomatoes
1 lbs about (2 bunches 4 cups celery
1 qt onions (2½ cups chopped
3 green peppers ground 2½ cups
6 inches stick Cinnamon
1½ TSP ground cloves
1 TBSP dry mustard
2 lbs brown sugar (4½ cups packed
1 qt cider vinegar
Scald tomatoes peel & core &
slice in chunks into large kettle
Cook 15 min drain off half
about 6 cups juice
add celery onions & green peppers
Simmer about 1½ hrs.
Tie Cinnamon in cloth & add
with other ingredients.
add ¼ cup salt
Continue cooking 1½ hrs. remove
Cinnamon put in hot pt jars fill
to ½ inch top process in hot water bath
9 pts 5 mins

Squash Fluff.

Cook squash & mash
add salt 1tsp
1/2 cup Corn meal
1/2 " plain flour
1 1/2 cup squash
2 tsp baking powder
stir all togather to make
a stiff batter
Drop by spoon in deep fat
& fry until brown.
~~w~~ 2 tbs copped onions
added to batter

Orange date nut cake

1 cup oleo
2 cups sugar
4 eggs
4 cups flour
½ tsp salt
1½ cups butter milk
1 tbs orange rind
1 cup pecans
1 - 8oz dates chopped
bake 1½ hrs 325° tube pan

glaze
1 cup orange juice
2 cups sugar
2 tbs spoons grated orang peel
dissolve sugar + orange juice
over heat but do not boil
punch cake with fork +
pour glaze over cake
Let cake get cold before
taking out of pan

(Good)

Orange date nut cake

1 cup oleo
2 cups sugar
4 " flour
4 eggs
½ teaspoon salt
1½ cups butter milk
1 tbs spoon orange ~~rind~~ rind
1 cup pecans
1-8 oz pkg dates chopped
bake 1½ hrs 325°
glaze 1 cup orange juice
2 cups sugar
2 tab spoon grated orang peel
Dissolve sugar & orange
juice over heat-do not boil
Let cake get Cold before
removing from pan.
punch cake with fork
and pour glaze over cake

Banana nut Cookies

2 1/4 cups cake flour
2 tea spoons baking powder
1/2 tsp salt
1/3 cup shortening
1 " sugar
2 eggs well beaten
1/2 tea spoons va
1/4 " lemon juice
1 cup mashed banana
1/2 " nuts chopped
Drop by tea spoon and bake 10 minutes 375°

Green Pepper Meat loaf

2/3 Cups dry bread Crumbs
2/3 " milk
2 eggs slightly beaten
1 3/4 tsp salt
1/8 tsp pepper
1/4 Cup Ketchup (1/2)
3/4 tsp worchesterishire sauce
2 tbs chopped onions
1/3 Cup " green pepper
1 3/4 lbs ground beef
add beef + mix well
pack in loaf pan + bake at
350°
cool if wanted sliced.

Punkin Bread (1 loaf)

1 cup brown sugar
1 " White sugar
1/2 " oil
2 " pumpkin
2 1/2 " plain flour
1/2 tsp salt
2 " soda
1/2 " cloves – cinnamon
nutmeg
1 cup nuts optional
bake 1 hr at 350
Keeps well refrigerated
Gladys

Gladys

Pumkin Bread

For moist tea sandwiches
spread with soften Cream cheese

2/3 cup shortening
2 2/3 cups sugar
4 eggs
1 - 18 oz can pumpkin
2/3 cup water
3 1/3 cups self rising flour
1 tsp Cinnamon
1 " cloves
2/3 cup chopped nuts
2/3 cup raisins - Heat oven
350° - grease 2 - 9x5x3 loaf pans
In large bowl cream shorting
& sugar until fluffy stir in
pumpkin, eggs & water
Blend in flour cinnamon &
cloves - stir in nuts and
raisins. Pour into 2 pans
bake about 70 minutes until a
wooden pick comes out clean

Oat meal Pie

3/4 Cup sugar
3/4 Cup dark Corn surup
3/4 Cup quick oat meal
1/2 Cup Cocoanut
1/2 Cup butter
2 eggs well beaten
Put into unbaked pie shell
mix all ingredients togather
& put in unbaked pie shell
bake 45 to 50 minutes at
350°. Top with whipped Cream

Pumpkin bread

3 cups sugar
1 " Solid oil
4 eggs beaten
1 Can pumpkin (or 2 cups)
2/3 cup water
3 1/2 " flour
2 tsp soda
2 " salt
1 " baking powder
1 " nutmeg - allspice
1 " Cinnamon
1/2 " cloves

cream sugar + oil + eggs
and pumpkin - add dry
ingredients + water
pour into 2 greased and
floured pans - bake for
~~1hr~~ 1½ hr 350° or until
done

Coconut pie (Cream)

2/3 cup sugar
1/2 tsp salt
2 1/2 ~~cups~~ tbs corn starch
1 tbs flour
3 cups milk
3 egg yolks slightly beaten
1 tbs butter
1 1/2 tsp vanilla
3/4 cups shredded coconut

mix sugar salt corn starch and flour. stir in milk gradually. cook over moderate heat, stiring constantly until mixture thickens & boils. boil 1 minute.
stir part of mixture into egg mixture then blend then. ~~blend~~ in hot mixture in sauce pan boil until thi stir constantly

continued.

until thick - blend in butter, vanilla + coconut pour into baked pie shell. Cover with meringue. Bake until brown 8-10 min

Meringue 3 egg white
1/2 tsp vanilla
1/4 cream tartar
6 tbs sugar
Beat whites until stiff add sugar slowly spread on top of pie + brown

One step Pound Cake

2 1/4 Cups Pills B all purpose flour.
2 Cups sugar
1 tsp (scant) salt
1 tsp soda
1 tsp grated lemon peel (if desired)
1 tsp vanilla
1 cup butter or oleo softened
1 Carton (8 oz) pineapple or mandarin orange yogurt or 1 cup dairy sour cream
3 eggs

Bake in tube pan for 60 to 70 minutes at 325°

Cool in pan 15 minutes

glaze
1 cup powdered sugar
1 to 2 table spoon lemon juice
blend until smoothe
Glaze Cooled cake

Molasses Cookies

1 Cup heavy molasses
½ cup sugar
1/2 Cup melted shortening
½ cup boiling water
3½ cups flour plain
3 tea sp baking powder
1 tsp salt
½ tsp soda
2 tsp cinnamon
1 tsp each nutmeg & cloves

mix molasses, sugar shortening and boiling water together add flour baking powder salt, soda and spices sifted together. mix well Drop on greased sheet & bake 325° to 350° oven for 10 to 12 minutes

Coconut Cake

2 Cups + 2 tbs sifted flour
1 1/2 " sugar
3 1/2 tsp baking powder
1 " salt
1/2 cup shortening
1 " milk
1 1/2 tsp almond flavoring
3 eggs
1 Cup coconut fresh or canned

Heat oven 350°
Grease + flour pans layer or tube
sift together flour sugar
baking powder + salt
add shortening milk + flav.
beat 2 min medium speed
scrape bowl + stir coconut
into batter. bake layer pans
35 min - tube pan 1 hr or
until cake test done

Fig Cake

2 cups flour (plain)
1 tsp cinnamon, cloves nut-
meg salt Vanilla & soda
1 1/2 cups sugar
1 " oil
1 " buttermilk
3 eggs
1 cup fig preserves & syrup chopped
1 cup chopped pecans
mix all dry ingredients & mix well
add oil beat well
add eggs one at a time
add alternately with milk
add figs & Va
bake in tube pan 1 hr
at 350

Fig Cake Glaze

1 cup sugar
1/2 cup buttermilk
1 tsp Vanilla
1 tbs white Corn syrup.
1/2 tsp soda
1/2 to 1 stick butter
boil all ingredients 3 min
stirring Constantly.
punch cake with fork
pour filling over hot
cake - let cool in pan

Chocolate Frosting

1 tablespoon Oleo or Butter
2 1/2 " " Sugar
1 square unsweetened choc
1/2 tsp Vanilla
In small sauce pan
Combine sugar choc
butter and 2 tbs water
stir over low heat until
choc melts and mixture
is smoothe and starts
to boil remove from
heat. add Vanilla &
let stand 2 min before
using- makes 1/3 cup-

Blueberry Pie

1 blueberry pie mix
1-8 oz Cream cheese
1 Cup sugar
1 Cup Cool whip
1 baked pie shell
mix all ingredients well & pour in pie shell and refrigerate
a little lemon juice gives a good flavor

Yeast Rolls (Good)

1 Yeast Cake dissolved ½
Cup luke warm water
1 stick oleo
½ Cup sugar
2 scant teaspoon salt
mix oleo sugar + salt,
and pour 1 cup boiling water
mix – dissolve oleo + Cream
sugar + Cool to luke warm
add 1 Cup Cold water
add 2 well beaten eggs
add 8 or 9 Cups all purpose
flour – put in a well
greased bowl + let rise
until double –
make out into rolls +
let rise until double
+ bake

Fresh Pear Bread

2 small loaves

1 Cup chopped Pears

2 Cups flour

½ tsp soda

1 tsp baking powder

½ tsp salt

⅓ Cup shortening

1 Cup sugar + 1 egg

⅓ Cup orange Juice

1 tbsp grated orange peel

1 Cup bran flakes

¼ cup chopped nuts

Core pears but do not peel
chop + measure one cup.
sift flour baking powder
soda + salt together — Cream
sugar + egg — add sifted dry
ingredients + orange Juice
alternately to creamed mix
fold in other ingredients — pour into
2 greased 3 x 6 inch pans bake at 350°
for 45 minutes

German Cold Slaw

2 qts shredded cabbage
2 green peppers
1 red pepper
4 medium onions
1 1/4 cup vinegar
2/3 cup water
2 1/2 cup sugar
1 1/2 tsp salt
1 1/2 tsp mustard seed
1 tsp celery seed
1/2 tsp tumeric

chop ~~cabbage~~ onions + peppers fine mix well with cabbage
In sauce pan mix remaining ingredents + bring to a boil + pour over cabbage
store in non porus bowl covered - let stand 12 hrs in refrigerator before serving

~~Drop~~

Honey Cookies 5 Doz

1 cup flour
1 tsp baking powder
1/4 tsp salt
1/2 cup butter
1 egg unbeaten
1 tsp vanilla
1/2 cup honey
1/2 cup rolled oats
1/2 cup walnuts
1/2 cup seedless raisins
1 cup chopped semi-sweet chocolate pieces

Sift together flour baking powder + salt – Cream butter egg + vanilla + honey until light + fluffy – Blend in flour mixture, oats nuts raisins and chocolate. Drop by tsp onto greased cookie sheet ~~2 in apart~~ flatten with fork bake at 3~~90~~ 350 375 for 10 ~~min~~ min until golden brown

Honey Yeast Bread 2 loav

2 Cups milk
1/2 cup honey
1 pkg yeast
3 tbsp melted fat or liquid fat
1 tbsp salt
5 1/2 Cups flour

scald milk, add honey fat & salt. Stir & let cool to luke warm. Dissolve yeast in 1 Cup warm Water - add

Honey Drop Cookies

1/2 cup butter or oleo
1/3 cup strained honey
2 eggs
1 1/4 cups flour
2/3 cups seedless raisins
1/2 tsp nutmeg
1/2 tsp baking powder
1/4 tsp soda 1/4 tsp salt
1/2 tsp vanilla

Cream butter & honey. add the eggs beat until well mixed- sift flour nutmeg baking powder soda & salt - add dry ingredients to mixture - stir in raisins and vanilla - Drop by tbsp 2 in apart on greased baking sheet - bake at 350° for 12 min or until golden brown

Pear Mince Meat

7 lbs pears after peeled
1 orange
1 lemon
1/2 lb butter
3 lbs sugar
1 cup vinegar
1 tbsp each ginger nutmeg allspice & mace – grind all in food chopper together coarsely. Part of butter could be left out and added when pies are made – Part brown sugar can be used.
Cook about 1 1/2 hrs

Pear Honey

6 pears
2 apples
1 orange
1½ lbs sugar (3 level cups)
Pare apples + pears remove seed - Peel orange + remove seed
Grind pears apples + orange
add sugar and cook 20 min
stirring frequently.
add grated orange rind and
cook until thick

Pineapple Pie

1 Cup drained pine apple
1 ½ cup sugar
1 ½ Cup pineapple Juice
add 2 well beaten eggs to mixture - bring mixture to a boil - add pkg lemon jello disolved in mixture - let cool but not set - fold in pineapple - whip large can Carnation milk + fold in mixture - Pour in baked crust and let set in refrigator

Garnish with whipped Cream.

Cake Icing

2 egg whites well beaten
1/4 tsp Cream tartar
2 " Vanilla
3 Cups powdered Sugar

beat egg whites stiff
add Cream tartar before
beating - add vanilla
add 3 Cups sugar
if too thick to spread
a little Cream

Ground Beef Stroganoff

1 1/2 lb ground beef
3 tsp prepared mustard
1 cup sliced onions
1 can tomato paste & can
1 ~~cup~~ water
1 tsp warchestershire sauce
1 can mushrooms
1 tsp paprica
1 cup sour ~~e~~ cream

Spread mustard over meat & let stand in refrig 1 hr
Fry onions in butter
Smear meat in hot skillet
add tomato paste & water & warchestershire sauce & paprica — Simmer beef 1/2 hr in skillet — add mush-room & sour cream
Stir until well heated
serve over rice, french fried potatoes or Chinese noodles

A must for ham

Pepper Jelly

1 Cup ground sweet pepper
2 pods hot pepper ground
1½ Cups of Cider vinegar
6½ Cups Sugar
1 bottle Certo
Mix all ingredients & bring to a rolling boil
Remove from heat, let stand 30 minutes
Put back on heat let come to a full boil & boil for 2 minutes
pour in a bottle of Certo & stir for 5 minutes
Pour in Jelly glasses & let set seal with paraffine
I used 4 cups pepper & it might make twice the amt.
Check directions on certo
you may reduce sugar ½ cup. From Logan co Cook book

very good try it

Lemon chess Pie

2 Cups sugar
4 eggs
1/8 tsp salt
2 tbs grated lemon rine
1 tbs flour
1 tbs Corn meal
1/4 Cup melted butter
1/4 cup milk
1/4 Cup lemon juice

mix all dry ingredients togather
beat eggs thorourly add
butter + milk + mix with
other ingredients
Pour into 9 in pastry shell
and bake at 350° for 50 or
60 minutes or until set

Vinegar and Milk

To make butter milk use one table spoon of strained lemon Juice or cider vinegar + 1 Cup of milk.

Scald oranges in boiling water + they will peel like bananas

Soak wild ducks over night in salt and soda water to remove the wild taste.

Sliced sweet potato pie

2 cups peeled sliced sweet potatos
1 1/2 " Sugar
1/2 " Oleo or butter
Dash of nutmeg
1 tsp grated orange peel
make like any cobbler

add to oil mixture fold in
apples nuts + raisins
Bake in loaf pan 1 hr-15 min
at 325° let cool 10 minutes
in pan - prick holes in
cake and pour glaze over
it

Apple Cake

1½ cups oil
2 " sugar
3 " of unsifted plane flour
1 tsp soda
1 " salt
3 eggs
½ tsp nutmeg
½ " cinnamon
2 cups chipped raw apples
1 cup broken pecans
½ " raisins
1 tsp vanilla

Glaze

½ cup brown sugar
½ " white sugar
½ " apple juice
¼ " rum
3 tablespoon oleo

beat oil & sugar until soft
add eggs & beat well - sift
flour salt soda & spices
[illegible] to sift

use plane flour

Cream Pudding (Corn)

2 cups milk
3 egg beaten
1 tablespoon sugar
1 tsp salt
1/4 " pepper
2 tablespoons oleo or butter
2 (10 oz frozen white corn
thawed + drained
combine all ingredients
mix well + pour into a greased
2 qt casserole dish - bake at 350°
45 minutes or until firm
6 servings

White Spot salad dressing

1 large pkg cream cheese at room temp
3 yolks of hard cooked eggs
2 tbsp French salad dressing Home made or commercial
1/4 tsp white pepper
2 or 3 tbsp cider vinegar

Blend all ingredients with mixer. Let stand several hrs add more French dressing if desired, but dressing should remain thick, not runny. Wash lettuce, dry & chill. Mix lettuce with dressing until coated. Serve immediately. Makes a nice dip

Pine apple salad or desert

1 large can crushed pineapple
1 oz packag potacho Instant pudding
1 cup small Marshmallows
mix in a large bowl, stir well
add 1-9 oz Cool whip
1/4 cup nuts (but can be omited)
Let stand several hrs before serving — or over night

Pickled Sweet Red Peppers

wash peppers & wipe them dry
Cut slice from stem end and
remove seed. Cut in thin
strips with scissors or into
long strips working arround
the pepper. Scald well, then drop
into ice water to crisp. Drain
Put peppers into ~~into~~ clean
Jars fill to over flowing with
hot syrup made in the
~~portions~~ proportion of 1 cup
sugar to two cups vinegar
and seal.

6-6332 Eileen Glenny

Lemon Bisque

Graham Crackers or
Vanilla Wafers
Sugar
Margarine
Jello

1 Large Can Carnation Milk
5 Tbsp lemon juice
Sugar

Chocolate Pie Ky. Pie

3 eggs
1 1/2 C. sugar
3 tbsp flour
3/4 C. milk
1/2 C. butter or fluffo
2 rounding tbsp cocoa
1 tsp vanilla.

On letter to Mrs Moore of La Plata Md. - dated March 16, 1956 asking about renting apt.
New Independent Warehouse
The Friendly warehouse

Cooks Account

2 pr Overalls	2.98	5.96
Tax		12
2 union suits		3 96
2 Overalls		5 38
Tax		18
1 shirt		1 02
Insurance		2 5 7 4
3 Shirts		7 5-0
		$49 8 6

Bread and Butter Pickles

6# Cucumbers
8 C Onions thinly

1/2 C Spices.
1/2 C salt - pickling

4 Vinegar 5% acidity
4 1/2 Sugar.
2 Tbsp Mustard seed
1 1/2 Tbsp Celery Seed
1 Tbsp Turmeric

Yield 8 pints

Boil 10 minutes then add Cucumbers & onions.
Return to boiling pan

Pear Honey

3# Pears
1# Apples
1 Orange
1 lemon
8 cups Sugar
1 large can pineapple

Cook 45 min -

2 c [illegible]
to add at [illegible]

T

Rum Cake

MIX { 1 Box Duncan Hines
Buttery Yellow Cake Mix
1 Vanilla Pudding mix
3 oz - size

ADD. { 1/2 cup vegetable oil
1/2 " water
1/2 c rum (light)
4 large eggs
1/2 c chopped nuts

Grease & flour
sunset pan line
with chopped nuts.
Set oven at 325°
Bake at this temperature
50 - 55 minutes
When cake is done
pour over cake still
in pan a Glaze mix
of 1 cup Sugar
1 stick butter or margarine
1/4 cup water
Cook for 2 - 3 minutes
Add 1/4 c light rum
and pour over cake